Friday & Saturday Lunch

Available every Friday and Saturday 12pm-4pm

LIGHT BITES

SOUP OF THE DAY vgo gfo Homemade soup of the day served with a warm bread roll and butter. Please see your server for today's soup.	4.95
ATLANTIC KING PRAWN GFO Shell-on garlic king prawns with romesco sauce and warmed sourdough.	7.50
CHICKEN LIVER PÂTÉ Chicken liver pâté, onion marmalade with garlic croutes.	7.50
WILD GARLIC MUSHROOM v Slow cooked wild mushrooms laced in a garlic and rosemary creamy sauce, served on toasted sourdough and topped with parmesan.	6.95

SANDWICHES

C.B.L.T GFO Chicken, bacon, lettuce served on sourdough with a side salad and skin-on fries.	8.95
FISH GOUJON Beer battered goujons served on sourdough with a side salad and skin-on fries.	6.95
HAM & CHEESE GFO Honey roasted ham and cheese served on sourdough with side salad and skin-on fries.	6.95
TUNA & CUCUMBER GFO Tuna mayo and cucumber served on sourdough with side salad and skin-on fries.	6.95
CHEESE & PICKLE GFO Cheese and pickle served on sourdough with side salad and skin-on fries.	6.95
SIDES	
TRIPLE COOKED HOMEMADE CHIPS vg gF Hand cut chips, triple cooked for that crispiness and unforgettable taste	3.50
ONION RINGS Homemade beer battered onion rings.	3.00
TRUFFLE OIL MAC & CHEESE v vgo Classic mac and cheese with a truffle oil twist,	4.50

topped with a parmesan crumb.	
HOMEMADE SLAW	2.50
Homemade creamy slaw.	

BRIE WEDGES Breaded brie wedges with cranberry sauce and a si	7.50 de salad.
HOMEMADE SAVOURIES Sausage Rolls / Scotch Egg / Pigs in Blankets Great individually or why not try the trio with Korean BBQ dip or pickle.	each 5.00 trio 12.00
CHICKEN WINGS 4 BBQ / Spicy / Lemon & Herb Succulent lightly coated chicken wings tossed in a choice of sauce.	4.50

MAINS

LARGE HAM, EGG & CHIPS Two slices of honey roast ham, two fried eggs and skin-on fries, our golfers favourite.	10.90
BEER BATTERED COD Beer battered cod, pea puree, triple cooked chips and tartare sauce, served with a charred lemon wedge.	15.95
GOURMET BEEF BURGER GFO Succulent beef patty with fruity burger relish, homemade onion rings, sliced tomato and lettuce, served on a toasted brioche bun with homemade chips. ADD CHEESE 1.25 / BACON 1.25 / FRIED EGG 1.25 / EXTRA BURGER	13.95 1.95
GOURMET CHICKEN BURGER GFO Cajun chicken breast, Emmental cheese and crispy bacon, so on a toasted dressed brioche bun with fries and onion rings ADD CHEESE 1.25 / BACON 1.25 / FRIED EGG 1.25	
VEGAN SHEESE™ BURGER vg Vegan burger, Sheese™, Cajun cauliflower and sriracha mayo, served on a dressed toasted bun with fries.	13.95
BUTCHER'S CHOICE SAUSAGES Butchers' choice sausages, creamy mash, buttered leeks and crispy onions, served with gravy.	15.95
SEARED CHICKEN BREAST GF Pan fried chicken breast, buttered mash, leeks and bacon with a creamy mushroom sauce. ADD DIANE SAUCE 3.00	16.95
DECCEDT	

DESSERT

FROM 5.95 Please ask your server for today's specials.

ADD A SAUCE

KOREAN BBQ 1.50 / GRAVY vgo gfo 2.50 / PEPPERCORN gf 3.00 / RED WINE JUS gf 3.00 / GARLIC MAYO gf 1.50 / SPICY MAYO gf 1.50

Look out for these symbols: V = Vegetarian Friendly VG = Vegan Friendly GF = Gluten Free VGO = Vegan option available GFO = Gluten Free option available

For details on allergens in our products, please ask a team member when ordering. All weights are approximate before cooking. Communicating your allergen requirements to us will enable us to do our utmost to minimise risks. We do operate a kitchen that processes allergenic ingredients and cannot guarantee that any product is 100% 'free from' allergens due to unexpected cross contamination. However, once we are aware of a food allergy, every care will be taken to avoid cross contamination. We can also adapt some of our meals to meet gluten free requirements. Fish/Poultry dishes may contain bones. Images for illustrative purposes only. Content correct at time of print and subject to change. We accept sterling, debit/credit cards over £5.00. All prices include VAT.

Saturday Evening

Available every Saturday from 5pm

STARTERS

STARTERS	
SOUP OF THE DAY vgo gfo Homemade soup of the day served with a warm bread roll and butter. Please see your server for today's soup.	4.95
ATLANTIC KING PRAWN GF Shell-on garlic king prawns with romesco sauce and warmed sourdough.	7.50
CHICKEN LIVER PATE Chicken liver pate, onion marmalade with garlic croutes.	7.50
MAINS	
8oz RUMP STEAK GF The View's signature Himalayan dry aged rump, this cut ha a rich and generous depth of flavour, with grilled tomato, fl topped mushroom, roasted shallots and homemade chips. UPGRADE TO SURF 'N' TURF 4.50 ADD WINGS 4.50 / SAUCE 3.00	
I2oz RIBEYE STEAK GF Himalayan dry aged ribeye, this cut is considered to be the most tastiest and most elegantly flavoured steak, with grille flat topped mushroom, roasted shallots and homemade ch UPGRADE TO SURF 'N' TURF 4.50 ADD WINGS 4.50 / SAUCE 3.00	
I2oz GAMMON STEAK GF Grilled gammon steak with fried egg or pineapple, peas, salad and homemade chips. UPGRADE TO SURF 'N' TURF 4.50 ADD CHICKEN WINGS 4.50 / FRIED EGG 1.25	17.95
GOURMET BEEF BURGER GFO Succulent beef patty with fruity burger relish, homemade onion rings, sliced tomato and lettuce, served on a toasted brioche bun with homemade chips. ADD CHEESE 1.25 / BACON 1.25 / FRIED EGG 1.25 / EXTRA BURGER	
SIDES	
TRIPLE COOKED HOMEMADE CHIPS vg gF Hand cut chips, triple cooked for that crispiness and unforgettable taste	3.50
ONION RINGS Homemade beer batted onion rings.	3.00
	4 50

TRUFFLE OIL MAC & CHEESE v vgo Classic mac and cheese with a truffle oil twist, topped with a parmesan crumb.	4.50
HOMEMADE SLAW	2.50

Homemade creamy slaw.

WILD GARLIC MUSHROOM v Slow cooked wild mushrooms laced in a garlic and rosemary creamy sauce, served on toasted sourdough and topped with parmesan.	6.95
BRIE WEDGES Breaded brie wedges with cranberry sauce and a side salad.	7.50

GOURMET CHICKEN BURGER GFO Cajun chicken breast, Emmental cheese and crispy bacon, served on a toasted dressed brioche bun with fries and onion rings. ADD CHEESE 1.25 / BACON 1.25 / EGG 1.25	13.95
VEGAN SHEESE™ BURGER vg Vegan burger, Sheese™, Cajun cauliflower and sriracha mayo, served on a dressed toasted bun with fries.	13.95
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